

# THE FARMER & GARDENER

PUBLISHED EVERY TUESDAY BY THE PROPRIETORS, E. P. ROBERTS AND SAMUEL SANDS—EDITED BY E. P. ROBERTS.

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TUESDAY, BALTIMORE: NOVEMBER 7, 1837.

## REMOVAL.

The office of the "Farmer and Gardener" is removed to the North West corner of Baltimore and North-sts., over the Patriot office, opposite the Franklin Bank, and near the Post-office.

## WORK FOR NOVEMBER.

### ON THE FARM.

To the farmer all months bring with them their appropriate labors, their excitements and anxieties, and none, perhaps, have a larger share than the present. When each then draw so freely upon the resources, the enterprise and industry of the husbandman, it behooves him to arm himself with fortitude, to look forward with forecast, and, if possible, to be ahead of his work; for by taking time by the forelock he may often not only render his toils sources of pleasure, but by prudently anticipating things necessary to be done, so husband his force as to be able to turn every thing to the most profitable account. Indeed such are the delightful effects of a just economy of time in the operations of farming, that he who does all things at the proper period may be said to have attained the great desideratum in his art, at which each should aim. We have said that no month is more prolific of cares than the present, and by way of sustaining the justness of the position we have assumed, we will briefly detail a few of the many objects which now present themselves for immediate attention.

**CORN**—This valuable crop must now be secured, and, as every good farmer knows, great care must be taken in harvesting it, lest by an injudicious stowing of it away, he may greatly impair its value. If it should prove not to be sufficiently hardened for keeping in bulk, it should be carefully spread out and freely aired, lest by its being heated, that which is ripened, be spoiled by that which is not. Capacious and well ventilated corn

cribs are just as essential to preserve it after it is grown, as good cleanly culture is to make it; for there is no truth more unerring than that the labor is but half performed when the corn is ready for the garner.

While we are upon the subject of corn, let us say a word or two upon the subject of the husks, or, to use that good old Virginia phrase, the shucks. These are usually cast into the fodder house, and doled out through the winter by careless domestics, who think their obligation of duty is performed when they throw them into the barn or cow-yard among the litter, to be eaten or trampled under foot, as the case may be, by the stock, where, in nine cases out of ten, a large portion of them is lost for all the purposes of food, whereas were a little care taken to render them palatable, all would be consumed, to the great comfort of the poor animals and profit of their masters. It may be said they are coarse food, and would not justify any extraordinary pains—true they are coarse, but still they are substantial, and if they do not serve to fatten, they allay the cravings of hunger, and answer well the distension of the stomach, a great object in the feeding of cattle. But then the care we ask in their use, is emphatically what we call it—little. Let the person having charge of feeding with them, put them in a manger, or other clean place, and as he gives them out to the stock sprinkle a small quantity of brine over them; they will render them grateful, cause them all to be eaten with avidity, and save the trouble of salting the cattle, a thing which no good husbandman can neglect without losing sight of his interest. But if this salting in detail be too troublesome, let your hands make one job of it, and salt your shucks when they are put away.

And while we are incidentally upon the subject, let us make a few general remarks upon your

**STOCK**—Set it down as a rule from which without warring alike against principle and interest—without sinning against the higher obligations of humanity, you cannot depart, that you should not attempt to winter more stock than you can bountifully provide for. Half a dozen well-fed cows, which not only receive their proper quantum of long provender, but slops and succulent food also, will give you more milk and cream, and con-

sequently more butter, than a dozen indifferently fed ones. In addition to this, we are very certain you would not exchange the pleasurable feelings incident to beholding your cattle in good condition, with sleek hides, for "much fine gold;" for the consciousness of having contributed to the comfort of those poor dumb brutes, which have so oft and so generously added to the luxuries of your tables and the gratification of your appetites, carries with it a reward priceless because heartfelt.

**Again.** If you have any young stock just entering upon their first or second winters, you must bear in mind that if you wish them to attain a profitable size, you must not stint them,—nay you must feed them well, for no animal can grow which is fed indifferently:—believe us, large size is alone to be attained by nourishing diet.

There is one fact which we have before spoken of, which we would again enforce—it is this—that if you desire to make deep milkers of your heifers which may be now in calf, you should by all means treat them bountifully with slops for several weeks before calving. The time to make or spoil a young cow, is that which intervenes just a few weeks before she gives birth to her firstling. Do you desire that she should give a copious supply of milk? If you do, then you must afford her the proper materials wherewith to fill her udder. Her milk vessels must be distended—you must give her a chance of secreting her milk, and of thus giving volume and capacity to its recipient—this cannot be done by dry food; nothing save rich and nourishing slops, or succulent food of some kind, will achieve this object. And while we thus earnestly commend your three-year olds to your kind attention, let us also conjure you to bestow equal care upon all your milch-cows.

We have spoken freely of the feed of your cows, and we would now bespeak for them good comfortable quarters—warm sheds facing the south, or good stables; either, to be supplied with beds of straw or leaves. In your woods you have ample supplies of the latter for the trouble of gathering them, and you may rest assured that besides tending greatly to the comfort of your beasts, you may by attending to this hint add immensely to the quantity of your manure, and consequently to the improvement of your soil: besides affording

excellent litter for your stock, leaves are equally serviceable as absorbents of liquid manure, which would otherwise be wasted by evaporation, or by being carried off by each succeeding rain. By proper management, and judicious admixture with the mould from the woods, say one load of the latter to three of the former, two loads of manure equally as good as that from your stables may be made.

From what we have said, you will see the propriety of having supplies of both brought from your woods before winter sets in, and by placing the leaves under cover you will always have them at hand to use as you may desire.

*Hogs.*—Take your hogs in from their ranges as soon as they have consumed the mast therein, and then by regular feeding complete the work of hardening their flesh.

If you desire to preserve your pigs, you should not permit your breeding sows to be served before the tenth of January, as the swine is an animal that delights in warm weather, and its young cannot stand the intense cold of our winters.

*Horses.*—These noble animals we need not say to you, you should keep warm, well bedded and fed during winter—because humanity as well as necessity will teach you your duty.

One word more with regard to your stock generally—believe us, it is just as necessary to regularly water them as it is to feed them well, and if you study economy that you will cut all the hay, and mash or chop all the grain consumed by them.

*Sowing of Grain.*—Both rye and wheat may still be sown—but the sooner done now the better.

*Getting out Grain.*—Thrash out and clean your small grain of all kinds as soon as possible, taking care to carefully put it out of the way of rats and other vermin, and to avail yourself of the first occasion of a good market to dispose of it.

*Turnips.*—Gather your turnips as soon as they have attained sufficient size and bury them with a covering of 9 or 10 inches of earth, taking care to select a dry place, and leave a plug of straw in the top of your mound to act as a ventilator to carry off all foul air and prevent decomposition.

*Meadows and Grass lots.*—These should now have a top dressing composed of ashes, soot, lime and mould, or such of them as you can conveniently command. If you act wisely you will keep your cattle off your meadows; for you may rest assured that the degree of benefit they receive from grazing thereon, will not in the least compensate you for the injury you will sustain in your next year's crop of grass.

*Potatoes and roots of all kinds* should be taken up and secured.

*Fall Ploughing.*—Whatever stiff ground you intend to cultivate next spring should be forthwith ploughed and left at angle of about forty-five degrees to the benefits of the winter's snows and frosts. It will do it more good than ten loads of manure to the acre—and while you are ploughing, plough deeply.

*Winter's Wood.*—As soon as the leaves have all fallen, cut down and cart into your yard a full supply of wood to serve you throughout the ensuing year, so that in no contingency it may be possible to catch you without a warm hearth to greet your neighbor with who may chance to call to see you during the ensuing winter; for believe us there is nothing more welcome to the eyes of friendship than a good fire of a cold day when the wind blows shrewdly.

*Cider.*—If it has been your good fortune to have been blessed with a good yield of apples, be careful of them, and equally so in the making of your cider; for cider will be cider the present season.

*Great sale of Tobacco.*—Messrs. Gerard sold at New York, on Wednesday, by auction, thirty hogsheads of Kentucky tobacco, which averaged within a fraction of ten cents a pound. This is a very extraordinary price, and such a one has not been obtained for a long series of years. The cause is, the extreme scarcity of the article; the stocks now, of all sorts, not being over 500 hogsheads, against six thousand last year. A large supply has, it is said, accumulated at Lynchburg, where it is detained for want of water in the river to boat it away. The stocks are light in Europe, and in all our ports, so that prices, in all probability, will rule higher for some time to come.—*Chronicle.*

[From the Farmer's Cabinet.]

#### LIME.

Having been requested by you to give some views of lime as applied to agriculture, I have refrained from so doing, until time has been afforded for a degree of personal observation. In agriculture, especially, theory, however plausible, should be advanced with diffidence, and submitted as soon as convenient to the touchstone of ROGER BACON—experiment.

The limestone of Whittemarsh, Montgomery county, Pennsylvania, my place of residence, is primitive, and remarkable for the purity of the lime produced from it. Fifty bushels, kiln measure, to the acre, are considered sufficient for our strong valley land, under a succession of crops for six years. The application is frequently made after the lime has been exposed in large heaps, to the action of the elements for many months. In regard to the most judicious method for the introduction of lime to the soil, opinions vary; but almost all agree that every crop, is materially benefited by any of the usual modes of spreading.

The effect of lime in decomposing vegetable matter is well known.

Near the last of 8th mo. (August,) 50 bushels of lime to the acre were spread over a cloverfield almost run out, from which a first crop of grass had been taken at the usual time. The second crop grew tolerably well, and was ploughed down with the lime, preparatory to seeding with winter grain. At the interval of four to five weeks the ground was cross ploughed, and the vegetable mass of grass, weeds and roots, found to be almost pulverized, and incorporated with the soil.

It is customary with many farmers in this vicinity, to apply a handful of ground plaster to each hill of Indian corn, after it appears a few inches above ground. A small portion of a corn field thus treated, was last spring reserved for an experiment, with the same quantity of powdered or fine lime, applied in like manner.

The result has been in favor of the lime, both the stalk and ear of the corn, being much superior to the average production of the field.

Your friend,

MORRIS LONGSTRETH.

Valley Green, 10th mo. 2d, 1837.

*Corn—The Weevil.*—As the season is now approaching when farmers will commence gathering their corn crops, I deem it my duty (as a farmer) to inform them through the medium of your paper, how to secure their corn from the ravages of the weevil, which often, during the summer and fall seasons, entirely destroys whole houses of corn. As the remedy is so simple and cheap, I am in hopes no farmer will leave it untried. It is simply this. When hauling in a crop of corn, have a mixture of salt and water prepared (say one pint of salt to a gallon of water,) and as each load is thrown into the house, sprinkle it thoroughly with salt and water,) and it will entirely prevent the insect from breeding in the corn, and likewise cause the husks to be more palatable for stock of any kind. As I know this from experience, I feel no doubt in recommending it to others.

A FARMER.

*Peach Trees.*—A subscriber informs us, and wishes the fact made public, that MARL put round the trunk of Peach Trees, say a bushel or half, that measure to each tree, protects them from the attack of worms, preserves the trees in health, continues them in life beyond the time of their ordinary existence, promotes the growth of the fruit to almost double its former size, and increases the richness of its flavor in like proportion. This is valuable information indeed, and our friend assures us it is not less true than valuable.—*Salem (N. J.) Banner.*

*Implements for Boys.*—A friend who feels considerable interest in the promotion of agricultural science,—and whose practice in this matter corresponds with his sentiments, has called our attention to the subject of agricultural implements for boys. He states that, in many cases he has observed a marked difference in various respects, between those who have been compelled to operate with such as are disproportioned to their years, or the physical force they are capable of exerting with ease. The importance of this subject has not been duly estimated—indeed, it has been almost entirely overlooked. We ask for the attention of our correspondents.

## RUST IN WHEAT.

Rust, blight and mildew, are different names indicating the same thing, and that it is a disease which sometimes proves fatal to the hopes of the farmer, by attacking and destroying his grain immediately before harvesting. Rust is now very generally considered as a parasitical plant of the fungus or mushroom kind, and is described by botanists as follows: "*Uredo linearis*, (yellow grain rust) in lines on the leave and stem; stained reddish yellow. Found on the stems and leaves of barley, oats, rye and wheat."

It is not often that this disease of wheat has been so extensively injurious as it has proved this year; in western New-York alone, the damage may be estimated by millions. Until about the 20th of July the wheat crop had rarely appeared more promising; the grain having apparently recovered from the effect of the severe winter, standing well, and the ears large and well set. Wet, damp, sultry weather followed, and a change at once came over the wheat fields. Rust showed itself in great quantities, and where the growth was the heaviest and most rapid, there the effect was as usual soonest discovered. The yellowish red of the rust, soon assumed a dark hue; and, as the progress of wheat so attacked seems to cease at once making any approaches to ripeness, the green wheat became discolored, giving a dirty cloudy hue to the whole field as far as diseased. If in a very green state, when attacked, as some fields that have fallen under our observation were, no berries are formed, if in a more advanced state the berry shrinks and becomes comparatively worthless. If the berry has nearly reached maturity, the injury it sustains is trifling; and hence those pieces of wheat, the present season, the most advanced, have suffered the least.

The cause of this diseased state of the wheat plant, and the manner in which it effects the berry so suddenly and so seriously, does not seem to be well understood, nor has any successful methods of prevention been devised; and the hope of eliciting communications from our farming friends, has been one of the objects in thus bringing it before them. Opinions which at first view appear discordant, may be the means of reaching the truth; and nothing aids this process more materially than observations in different places and under different circumstances, faithfully given to the public.

Several ways have been mentioned in which it was supposed rust was produced, and various causes have been assigned for its injurious effects on grain. Observing men, farmers, appear to be mostly agreed on three things as necessary to the production of this disease—heat, moisture, and a rapid growth; the latter may indeed be considered as a necessary consequence of the two former. The rust is generally first noticed when a few dry days succeed several damp and sultry ones, or when in hot weather changes from wet to dry rapidly succeed each other.

Some farmers have supposed that the outer covering of the stem splits in consequence of the accumulation of sap in the vessels of the plant, and that the rust is simply the exuding juices of the plant through such opening. This supposition would seem to be founded on the fact that the pores of the plants are arranged in rows longitudinally, and as the root of the fungus is fixed in

these, it of course assumes the linear form. It is not impossible however, but that as the roots of the parasite penetrate and expand, the checking the juices may cause the rupture which seems visible in some extreme cases.

Other farmers have maintained that the substance called honey dew, is the cause of rust, and they infer this from the fact, that it is usually first observed in clear dry weather, a state of the atmosphere in which the phenomenon of honey dew is most frequently noticed. The appearance of honey dew is as much a mystery as that of rust, but that they are not the same, or that honey dew does not always become rust, may be inferred from the fact that it never assumes that form, on those substances where it is most frequently found, or most deposited. The theory has been advanced that honey dew is the result of a chemical action depending on electrical state of the atmosphere, and it derives in our opinion some plausibility from the comparative ease with which all farinaceous matter may be converted into sugar or rather honey, as in the case of starch from potatoes or flour. At the time rust takes place, the juices of the plant are undergoing the change that renders them fit to supply the berry with its farina, and it is not impossible that after this change has been partially developed, large supplies of moisture accompanied by heat, may produce an action or fermentation of this matter, that shall change its nature, render its conversion into farina impracticable, and cause it to exude through the pores of the plant where it becomes visible in the shape of rust.

It is obvious, however, that much that is asserted respecting rust is mere matter of conjecture. That its origin is involved in doubt, and the manner in which it affects the plant, not well understood, is clear; but it by no means necessarily follows that this uncertainty arises from the causes that cannot be overcome, or difficulties that cannot be removed. Men of science should investigate, and practical men should observe, and facts might thus ere long be accumulated which would enable us to trace this and similar evils to its source, and apply the proper correctives. Time and talent, however, are required to successfully prosecute such inquiries, and few men are able to devote the necessary time without compensation. It is our firm belief, that had our legislature, at the time the subject of the wheat worm was brought before them by a memorial from the State Agricultural Society, made an appropriation of ten thousand dollars to be paid to the individual or individuals who should clearly determine the insect or insects that produce the worm in the ear, and place its history and habits beyond a doubt, and discover some effectual remedy to its ravages, the State would at this moment been millions of dollars richer. The State has lavished its millions on education. Education is an excellent thing; but it is our opinion that had twenty thousand dollars been devoted to elucidating a few points connected with bread, such as the fly, worm, and rust, the agriculture of the State would soon have been in quite a different position from what it is now like to be, the morals and education of the people quite as good.—*Genesee Farmer.*

A manual labor College has been located at Cane Hill, in Washington county, Arkansas.

## THE ADVANTAGES OF AGRICULTURAL ASSOCIATIONS.

It is needless, in the present day, to advance any arguments for the purpose of demonstrating the advantages which agriculture derives from the establishment of Agricultural Societies, Cattle Shows, Wool Market, &c. The reciprocity of information which takes place by concentrating into one point the improvements of the surrounding neighborhood, and again spreading it abroad into other parts of the locality, for the benefit of those who, but for opportunities so afforded, might long have remained ignorant of the advances making by their more talented and better informed, although perhaps not more industrious brother farmers, is of the utmost value to those who seek to embrace every means of bettering their condition. There is no man who contemplates the improvements which have taken place in the system of cultivation, in the qualities of stock and in the make of agricultural implements, during the last fifty years, but will readily concede that the science of agriculture is still capable of a degree of improvement which scarcely admits of our setting a limit to the amount of population for which the soil of the British Islands may be rendered capable of supplying food. Experience has shown that a call for manufactured goods to any amount may be answered by the manufacturers of Great Britain. It is true that two years since we heard of the manufacturers being so full of employment, that further orders could not be executed for six, or even more months. That circumstance did not arise, however, from the absolute incapability of means in the country to supply the demand, but from the demand coming so unexpectedly, that time had not been allowed to prepare for it. Had the unfortunate derangement of the monetary system, under which we are now laboring, not taken place, the erection of manufactures and of machinery, capable of supplying the demand, would have gone on to an almost interminable extent. It is an increasing, but steady demand, which the manufacturer requires, and the same doctrine will apply to the agriculturist. In our paper of this day we give reports of three interesting meetings, "The Devizes Market Ordinary," "The Devon Agricultural Society," and "The celebration of the Anniversary of Chippenham Market." The meeting of the Devon Agricultural Society was the tenth from its establishment, and was numerously attended. The Chairman referred to some returns, shewing the increased produce of cattle, sheep, and wool, as regards number and quantity in this county, as well as the improved weight of each animal, noticing a fact which perhaps may be unknown to most of our readers, namely, that in 1750, the average weight of each bullock slaughtered was 570 pounds, in 1831, the average was 800 pounds each. So also of sheep; in the first period, the average weight was only 28 pounds each, whilst in the latter they were 8 pounds each.—*London paper.*

## FACTS WORTHY OF CONSIDERATION.

Five millions of agriculturists in Great Britain furnish subsistence for her population of sixteen or eighteen millions of people. Great Britain imports but a small amount of provisions.

Twelve millions of agriculturists in the United States do not furnish subsistence for a population

of sixteen millions. We import bread-stuffs, now, from almost every country of Europe.

Whence this mighty difference? It is not owing to the natural inferiority of our soil, nor to the inferiority of our laborers in physical strength and industry. In both these we claim to have the advantage of the old continent;—but it is owing to the neglect of our legislators and statesmen, to patronise and aid this great primary branch of labor—it is for want of that aid which government and science give there, and which they do not give here. There we see established schools of agriculture, boards of agriculture. Here we see neither. There agricultural science constitutes a branch of instruction in the primary schools, and practical instruction is dispensed in those of higher grades. Here our schools do not afford instructions in either the science or practice. There large sums are disbursed from the public treasury to make agricultural surveys, to publish standard works on husbandry, and to call forth genius and skill, by liberal rewards and distinctions. Here government expends nothing for these objects. There agricultural improvement is promoted from state policy. Here it is neglected—because it has no *quid pro quo*—nothing to offer to gratify the short-sighted cupidity of party. Our statesmen are so greedy for the six-pence that is close to their eye, that they do not see the dollar which beckons them from the distance. The landed proprietors of Europe generally possess intelligence and influence, which they effectually exert, in combined effort to increase the products of their estates. Here the proprietors are too often uninformed and spiritless, having no concert, and tamely submitting to the miserable pittance which their public servants may find leisure or inclination to dole out to them.

[Cultivator.]

#### BOSTON FARM SCHOOLS.

A few mornings since we requested information as to the Boston Farm School, and looked to our contemporaries of the Boston Press for an answer. But on Thursday evening, we received the subjoined article, the obliging author of which, will accept our thanks for his kind attention; he has, by omitting his name, left us without the means of making our acknowledgement in person.

SIR,—I recently paid a visit to the Farm School on Thompson's Island, in Boston harbor, and have seldom been more interested in an establishment of the kind.

There were originally two corporations, "The Boston Asylum for Indigent Boys," and "The Proprietors of the Boston Farm School," and in 1835 they were incorporated together, as "The Boston Asylum and Farm School for Indigent Boys." The contribution of fifty dollars in one payment, makes the contributor a member of the corporation for life, and an annual contribution of three dollars makes the contributor an annual member of the corporation. They have power to hold \$75,000 in real estate and \$100,000 in personal estate; and all the funds are pledged by the charter to the relief, instruction and employment of indigent boys. They are authorised to receive any indigent boy, above the age of five years, at the request of his parent or guardian, and to accept from his father or (in case of his death) from

the mother or guardian, a surrender in writing of the boy, to the care and direction of the corporation. Indigent boys who have no parent or guardian within the commonwealth and who reside in Boston, may also be received.

The subjects of the school are required by the charter to be instructed in moral and religious duties and the learning usually taught in the common town schools, and when of suitable age, they are to be employed in a regular course of labor, and be so instructed in agriculture or such other useful occupations as to prepare them to earn their own livelihood.

Another provision of the charter authorises the corporation to retain and employ such boys, on their farm, after they are of suitable age to be bound out, until they are twenty-one, or they may bind them out in virtuous families as apprentices. And boys who have been received, without any formal surrender to the corporations, merely to be restrained and instructed, may be withdrawn either from the institution or from the person to whom he may have been bound by the institution, upon paying the expenses incurred by the corporation for his relief, support and instruction.

The original purpose of the projectors of the Farm School, was to provide for the rescue and education of idle and morally exposed children in the city of Boston. The asylum for indigent boys was intended principally for orphans and will not receive vitiated children of 12 or 14 years old, nor give employment to such as it did receive. The House of Reformation was a municipal institution (like our House of Refuge) and received only those who were committed by the magistracy. To establish a school of industry to which children already corrupted, or beyond parental control or greatly exposed to corruption, might be sent, without the intervention of legal process, seemed a most desirable object. In January, 1832, a private subscription was made of \$23,000. In the summer of 1833, Thompson's Island, in Dorchester Bay, was purchased by the association, and a spacious building erected, affording accommodations for the officers and for three hundred children. In March, 1835, the asylum for Indigent Boys was united in the plan, and incorporated together as before mentioned.

The overseer of the farm is Capt. Chandler, a practical farmer, of good sense and good temper; a steady, thoroughgoing man, and withal a good disciplinarian. He very courteously accompanied me through all the departments of the institution, and explained to me its various management.—About 100 boys were at the place, nearly three-fourths of whom were natives of Boston; of the balance, more than half were natives of New-England. The mass of the boys are from 9 to 12 years old, six or seven only being under nine and about the same number over twelve.

[From Bridgeman's Gardener's Assistant.]

#### CHOICE SELECTION OF APPLES.

In order to assist the reader to make a judicious choice of fruit trees, I have furnished a short description of such sorts as can be best recommended. Previous to making this selection, I carefully perused "Prince's Pomological Manual," also such parts of "Kendrick's American Orchardist," and "Lindley's Guide to the Orchard and

Fruit Garden," as were applicable to my subject; besides these important guides, I had the select catalogue of different nurserymen before me, and have chosen such only as have been most generally recommended; in doing this I have had difficulties to contend with, the nature of which none but those who have duly considered the subject can form any idea. The facility with which seedling plants are raised, and the paternal fondness with which people are apt to regard their own seedlings, have occasioned hundreds of names to appear in the various catalogues, which tend not a little to swell the large and increasing list of fruits.

In many instances, the English, French, Spanish, and other names, provisional, local, and barbarous, are given to the same variety, consequently some fruits appear in the different catalogues under all the varied names; and the patience and labor necessarily requisite for ascertaining what are worthy of cultivation, and what are really distinct varieties, are correspondingly great.

The annexed list and description of the first fifty varieties of apples, was politely furnished by Wm. R. Prince, Esq. author of the "Pomological Manual," "Treatise on the Vine," &c.; in making out the other lists, I have generally adopted the names given in the catalogue of Michael Floy and Sons, of the Harlem Nursery, as a heading; and have caused the synomyms, or names by which the same variety is known, or has been called, to be printed in italics; thus, my lists of about 300 varieties of the various sorts of fruit, will embrace what has been deemed by some as different varieties, perhaps to the number of a thousand.

#### APPLES.

1. JUNE EATING, *Juniting on Geniton*.—The fruit is small, of a roundish form, and yellow color; it ripens in July; the pulp is tender and juicy; the tree is a good bearer, and of small low growth.

2. EARLY RED MARGARET, *or red June eating*.—The fruit is small and roundish; color red striped; the pulp is sweet, and of pleasant flavor; it ripens in July.

3. SPRING GROVE.—The fruit is small, of a conical form, and pale green color; it is ripe in July, and continues till September; the pulp is soft and juicy; tree hardy, a great bearer, and the fruit chiefly used in the kitchen.

4. PRINCE'S YELLOW HARVEST, *or July Pipis*.—The fruit of a medium size, depressed; of a pale yellow color; the pulp is tender, slightly acid but of an excellent flavor.

5. SINEQUANON.—The fruit of a medium size, roundish, but somewhat depressed; of a greenish color, and very highly flavored; ripe in July.

6. WHIAE ASTRACAN.—The fruit is roundish, angular at the sides, of a medium size; the color whitish faintly streaked with red on the sun side, and covered with a white bloom; it ripens in August, and the pulp is very tender, pleasant and delicate.

7. GOLDEN PEARMAIN.—The fruit large, roundish, and of a deep red and yellow color; it ripens in August, and continues till October; pulp soft and sweet; a hardy tree, but not large; a good bearer, and the fruit much esteemed.

8. SUGARLOAF PIPPIN.—The fruit of medium size, ovate, or oblong; of a pale yellow color; the pulp firm, but juicy, and of a highly pleasant flavor; it ripens early in August.

9. HAWTHORNDEN.—The fruit is large, rather flat, and of a pale green color; it ripens in August, and continues till January; the pulp soft, juicy, and acid; a very hardy tree; a great bearer, and the fruit good for all kitchen purposes.

10. RED AND GREEN SWEETING.—The fruit large, of oblong shape; green color, striped with red; ripens in August and September. The pulp is very sweet, tender, and of pleasant flavor.

11. BORSDORF.—Fruit medium size, conical form, and of a yellow green color; it ripens in September, and continues till February; the pulp is firm, and of an aromatic flavor; tree of low growth, a middling bearer but an excellent fruit for the table.

12. FALL PIPPIN.—The fruit is very large, of a roundish shape; yellow color; the pulp very tender, and of good flavor; ripens in September and October.

13. OLD GOLD PIPPIN.—The fruit small, roundish, and of a gold yellow color; it ripens in September and October; flesh firm and sweet, fit both for the dessert and kitchen.

14. PUMPKIN SWEETING.—Fruit large, of pale yellow color, pulp very sweet and pleasant; ripens in October and November.

15. NEWTOWN SPITZENBERG.—The fruit of medium size, roundish and depressed; color of a pale yellowish ground, greenish where shaded, but red next the sun; pulp very sweet, rich and pleasant; ripens in October and November.

16. WOOD'S TRANSPARENT.—Fruit small and flat, of a green and yellow color; ripens in October, and continues till February; flesh firm and juicy; tree hardy, a great bearer, and excellent fruit.

17. SWEET BOUGH.—Fruit large, ovate, of pale yellow color; tender, sweet, and pleasant in flavor; ripens in August.

18. RIBSTONE PIPPIN.—Fruit of medium size, roundish, and partially depressed; of a pale yellow color, tinged with red; pulp slightly acid, and of fine flavor; ripens in November, and continues till April.

20. HOLLAND PIPPIN.—Fruit medium size, ovate form, and of a gold and green color; it ripens in October, and continues till February; flesh crisp and firm; tree hardy and large; a good bearer and much esteemed fruit.

21. SEEK NO FURTHER.—Fruit of medium size, depressed; of a whitish color, flesh very tender, and of pleasant flavor; ripens in November, and continues till March.

22. ESOPUS SPITZENBURG.—Fruit large and oval; of red color; flesh yellowish; slightly acid, and of the finest flavor; ripens in October, and continues till February.

23. PENNOCK RED WINTER.—Fruit very large and compressed; of deep red color; flesh tender, juicy, and of sweet and pleasant flavor; ripens in November.

24. FLUSHING SPITZENBURG.—Fruit large, roundish, somewhat compressed; red striped color, and of sweet and pleasant flavor; ripens in November, and continues till March.

25. RED WINTER SWEETING.—Fruit large and compressed; of reddish color; and of sweet and delicious flavor; ripens in November, and continues till March.

26. GREEN NEWTOWN PIPPIN.—Fruit medium size compressed; of pale green color; flesh very high flavored; ripens in December, and keeps till June.

27. BRIGGEWOOD PIPPIN.—Fruit small, nearly globular; color bright yellow tinged with red, pulp exceeding sweet, and highly perfumed.

28. DOWNTOWN PIPPIN.—Fruit of moderate size, cylindrical, flattened at the ends; of yellow color, with numerous specks; flesh firm, rich and subacid; ripens in October and November.

29. ENGLISH NONPAREIL.—Fruit of medium size, and flat; of a greenish yellow colour, with a slight russet; flesh firm, rich and aromatic; ripens in November, and continues till May.

30. FENQUILLIT GRIS.—Fruit rather small, roundish, ovate, of a yellowish gray color, with a slight russet; pulp tender, saccharine and highly flavored; ripens in November, and continues good till February.

31. RED WINTER CALVILLE.—Fruit large and oblong, of a pale red color; deeper next the sun; flesh tender, and of pleasant flavor; ripens in November.

32. DREDGE'S BEAUTY OF WILT.—Fruit medium size and oval form, of a bright yellow, spotted with red; it ripens in October, and lasts till March; pulp firm and juicy; a great bearer, and the fruit good for all kitchen purposes.

33. ORTELEY PIPPIN.—Fruit of large size, pale yellow color, often a tinge of Red on the sunny side; flesh firm and highly flavored; ripens in November, and lasts till April.

34. LEMON PIPPIN.—Fruit of medium size, oval shape; color yellowish green; flesh firm, pleasant, but not high flavored; ripens in November, and keeps till March.

35. BLENHEIM PIPPIN.—Fruit large, roundish, of a yellowish color, tinged with red next the sun; pulp sweet and high flavored; ripens in November, and keeps till March.

36. GRAVENSTEIN.—Fruit rather large and compressed; of a yellowish green color, striped with red, and high flavored; ripens in October, and lasts till January.

37. ALEXANDER.—Fruit very large, somewhat cordate, smallest at the crown; of a greenish yellow color, striped or marbled with red; pulp tender, sweet, rich and aromatic; ripens in October, and lasts till February. Though a large, hardy tree, it is a medium bearer, but a magnificent fruit.

38. FRANKLIN'S GOLDEN PIPPIN.—Fruit a medium size, conical, of a golden yellow color, with gray and dark colored specks; it ripens in No-

vember, and continues till March; flesh firm and highly aromatic, tree rather slender, and middling bearer, but an excellent fruit.

39. RAMBOUR FRANC.—Fruit large and compressed; of pale yellow color, tinged with red; flesh tender, with a slight acidity; ripens in October and November.

40. NEWARK KING.—Fruit large, oval shape; color red, striped with yellow; pulp of pleasant flavor; ripens in October, and lasts till January.

41. PRIESTLY.—Fruit large, oblong; of a dull red color, faintly striped; the flesh of pleasant and aromatic flavor; ripens in December, and continues till April.

42. HUGHES' GOLDEN PIPPIN.—Fruit small, round, but partially depressed; of yellow colors with numerous specks; flesh firm, juicy, rich, pungent and agreeable; ripens in October, and lasts till January.

43. BEAUTY OF KENT.—Fruit rather large, and of irregular shape; of a yellowish green color, mottled with red; flesh firm and juicy, with a pleasant acid flavor; ripens in October, and continues till January.

44. MONSTROUS PIPPIN.—Fruit of enormous size, often weighing twenty-five ounces or more; of a pale lemon color; flesh tender, and of sprightly flavor, excellent for cooking; ripens in October, and continues fit for use till January.

45. LONG ISLAND RUSSET.—Fruit of medium size, depressed; russety color, and of pleasant flavor; ripens by November, and continues till March.

46. WINTER SWEET PEARMAIN.—Fruit small, roundish; of a dull red color, with green stripes; pulp very sweet, and of peculiar flavor; ripens in November, and keeps till March.

47. LADY APPLE, or *Pomme d' Apis*.—Fruit small, flat; of pale yellow color, tinged with a deep red on the side; flesh crisp, sprightly and pleasant; ripens in November, and continues till April.

48. POMME GRISE.—Fruit rather large, somewhat depressed; russety; of pleasant flavor; ripens in November, and lasts till March.

49. NORFOLK BEAUFIN.—Fruit middling size, flattish, and a deep red and pale green color; it ripens in November and December, and lasts till August; flesh firm and savory; tree hardy and upright, ann a good bearer; fruit excellent for use in the kitchen.

50. EARLY CROFTON, or *Irish Peach Apple*.—An Irish apple, of the middle size and flattish shape; of olive green color, much variegated with red; has a rich saccharine flavor; ripens in August; it is much esteemed for the dessert, and excellent also as a sauce apple. The tree grows well, and is not apt to canker.

DOWELL'S PIPPIN.—In size and form this apple resembles the Ribstone Pippin, but it is more pointed at the head, and the eye is sunk in a more confined and deeper cavity; the skin is green, nearly covered with a clear thin russet, and a slight tinge of brownish red on the sunny side; an excellent dessert apple from October to Christmas.

52. BARCELONA PEARMAIN.—*Glace Rouge, Kleiner Casseler Reinette, Reinette Rouge, Reinette Housse, Reinette des Carmes.* Fruit of medium size, oval, not angular; color brownish yellow in the shade, but deep and red next the sun; flesh firm, yellowish, with a rich aromatic, but slightly agreeable acid. A dessert apple from November till February. The tree a good bearer.

53. BELL FLOWER.—A very large and beautiful apple, its color bright yellow, with an occasional blush on the sunny side; its form oblong; the flesh tender, juicy, rich and finely flavored, and is alike excellent for the dessert or for cooking. It ripens early in November, and will keep all the winter.

54. COURT PENDU.—*Capendu, Court Pendu Plat, Garnon's Apple.*—An estimable dessert apple, of nonpareil size [small]; very flat in shape, the color yellow, a good deal covered with full red; it is of a high saccharine flavor and of close consistency; the fruit keeps till February or March. The tree grows upright, and bears well.

55. MALCARLB, *Charles Apple, Mela, Carle.*—A far-famed fruit. In the climate of Italy, this is supposed to be the best apple in the world. It is cultivated extensively in the territories of Genoa, as an article of export and commerce to Nice, Barcelona, Cadiz, and Marseilles. The fruit is rather large, its form inclining to globular. Its beautiful waxen skin is a little marbled with a very faint green near the eye; its color in the shade is a pale yellow, tinged with flaming crimson next the sun; the flesh is white, tender, delicate, sweet, with the fragrant perfume of roses. It ripens in September, and will keep till spring.

56. STROAT, *Strart.*—This is an autumn fruit; it is stated to be tender, juicy, and well flavored; and, according to Mr. Buel, in excellence it is not surpassed by any fruit in its season; a native.

57. SWAAR APPLE.—It is a highly celebrated winter table fruit in some parts of New Jersey; it is a large green apple of great and uncommon flavor and richness; highly deserving cultivation in every collection of fine fruits.

58. GOLDEN HARVEY, *Brandy Apple.*—A dessert apple, not larger than the Golden Pipkin; color light yellow, with a flush of red, and embroidered with a roughish russet. It is called Brandy apple from the superior specific strength of its juice; is of remarkable close texture, very rich in flavor, and will keep till April or May.

59. SIBERIAN HARVEY.—This fruit which was raised by Mr. Knight from the Siberian Crab and Golden Harvey, is stated to be a small globular fruit, of a bright gold color, stained with deep red on the side next the sun, the fruit growing in clusters on the slender branches; the juice exceeding sweet; ripe in October. Specific gravity of its juice, 1091.

60. PINE APPLE RUSSET, *Hardingham's Russet.*—This delicious apple is above the middle size; roundish, ovate; skin pale greenish yellow, with white specks, and partially russet; juice abundant; flesh of a spicy, aromatic, pine apple flavor; hence its name; ripe in September.

61. HARRISON.—This fruit is much celebrated in New Jersey as a cider apple; it is somewhat ovate, below the middle size; the skin is yellow, with black spots; flesh yellow, firm, rich and sprightly. Ten bushels will make a barrel of exquisite cider.

62. CAMPFIELD, OR NEWARK SWEETING.—This apple is next in reputation, as a cider fruit, to the Harrison, and is often mixed with that apple in equal proportions when ground; it is of the middle size, skin smooth, of red and yellow color; the flesh is white, firm, sweet and rich.

63. GRANNIWINKLE.—Fruit of moderate size, rather oblong; the skin a dark red, somewhat rough, flesh yellow, sweet and rich. It is commonly mixed with the Harrison for making cider of a superior quality; ripe in November.

64. HEWD'S VIRGINIA CRAB.—From this fruit is obtained the celebrated Crab Cider; it is of small size, nearly round; skin of a dull red, streaked with greenish yellow; the flesh is fibrous and astringent; juice acid and austere.

#### PRESERVING WINTER APPLES.

Winter apples should be gathered as soon as the mature ones begin to fall from the trees; they should be carefully picked by the hand, and never shaken from the tree. If intended to be carried to market this fall, they may be packed in chaff or soft straw to prevent bruising. But it would doubtless in most instances be more profitable to keep apples till spring, on account of their high price at that time. The same apples that are sold in autumn for 25 cents, often, when kept till spring, bring 75 cents or a dollar per bushel; while the loss by rotting, when proper precautions are taken to preserve them, is but comparatively trifling. An excellent mode of preserving them, is to pack them away in dry sand. The sand should be previously well dried in the sun. This mode prevents them from rotting one another by contact; the sand absorbs all unnecessary moisture from the fruit, and thus lessens the liability of rotting; and partially excludes the air. Well dried saw dust would probably be still better, provided it is prevented from absorbing moisture by being excluded from the air; but it should be of a kind of wood which will not injure the flavor of the apples.

Where this method cannot be adopted, a good way to keep them is to spread them in shallow bins, (say 5 or 6 inches in depth,) in a dry cool place, where the temperature should be kept as nearly as possible a little above freezing.

The following, according to Kenrick, is a mode of preserving apples, almost universally adopted by the most experienced in the vicinity of Boston, where large quantities of fine winter fruit are cultivated and put up for use. By this mode, we are assured, apples under very favorable circumstances, are frequently preserved in a sound state, or not one in fifty defective, for a period of seven or eight months.

"The fruit is suffered to hang on the tree to as late a period as possible in October, or till hard frosts have loosened the stalk, and they are in imminent danger of being blown down by high winds; such as have already fallen are carefully gathered and inspected, and the best put up for early winter use. They are carefully gathered from the tree by hand, and as carefully laid in

baskets. New, tight, well seasoned flour barrels from the bakers, are usually preferred; the baskets being filled, are cautiously lowered into the barrels and reversed. The barrels being quite filled, are gently shaken, and the head is gently pressed down to its place and secured. It is observed that this pressure never causes them to rot next the head, and is necessary, as they are never allowed to rattle in removing. No soft straw or shavings are admitted at the ends; it causes mustiness and decay. They are next carefully placed in wagons and removed on the bulge, and laid in courses in a cool airy situation on the north side of buildings near the cellar, protected by a covering on the top of boards, so placed as to defend them from the sun and rain, while the air is not excluded at the sides. A chill does not injure them, it is no disservice; but when extreme cold weather comes on, and they are in imminent danger of being frozen, whether by night or day, they are carefully rolled into a cool, airy, dry cellar, with openings on the north side, that the cold air may have free access; they are laid in tiers, and the cellar is in due time closed and rendered secure from frost. The barrels are never tumbled or placed on the head. If fruit is gathered late, and according to the above directions, repacking is unnecessary, it is even ruinous, and should on no account be practiced till the barrel is opened for use. It has been fully tried."—*Genesee Farmer.*

[From the Farmers' Cabinet.]

#### ON THE DEPTH OF PLOUGHING.

That ploughing deep is of the utmost importance to make land productive, no one will deny. Yet how deplorable is it, to see so many of our farmers, instead of ploughing their land, persist in the old and ruinous practice of merely skinning it. Soils of the best quality, may be very shortly impoverished by shallow ploughing: while on the other hand, those of an inferior quality, may be materially improved by judicious ploughing. Why, it may be asked, are swamps and bogs so inexhaustibly fertile after being drained? One simple reason is, because they are possessed of a soil of very considerable depth. Then why not plough deep, in order to increase the depth of the soil of upland. Lands which have been ploughed shallow, on receiving the first deep ploughing, will generally fail in some measure in producing a good crop, in consequence of turning up the clay. This has disheartened some that have made trial of it, so as to abandon it immediately again. But the action of the sun and atmosphere on the upturned clay, will contribute greatly to its fertilization. This being ploughed down, and the former surface turned up again, with the addition of proper manures will give land a deep soil and render it fertile and productive.

But few persons are aware of the depth to which the fibrous roots of grass descend into the ground. It has been discovered with very few exceptions, that they reach to the bottom of soils however deep; consequently, plants growing in a deep soil will be much better protected against the effects of drought, than those growing in a shallow soil. I would suggest, therefore, that land in all ordinary cases, be ploughed not less than eight inches deep. Will it not be much better to suffer partially in one crop, and thereby to have afterwards a manifold increase; than to

be always toiling, with very imperfect returns for our labor.

For the sake of neatness in farming, and to prevent high ridges and deep furrows, I would recommend that the first three or four furrows at the commencement of lands, and at the finishing of them, and at the edge of fields, be somewhat shallower than the remainder of the field.

Chester county, Sept. 15th, 1837.

#### MANAGEMENT OF SHEEP.

A writer in the N. Y. Farmer, whose principal aim in several communications has been to direct attention to the importance of protecting sheep in the winter season, farther says :

All my shearings previous to that of '36, my sheep have yielded only from 2 lbs 7 1-2 to 2 lbs 9 oz. per head. This variation, I discovered, was to be attributed to no other cause than the difference of winter seasons being colder or milder.—When the latter, an increased weight of fleece was a certain consequence. The winter of '36 my sheep were duly protected, and the yield was an average of 2 lbs. 10 1-2 oz. per head, notwithstanding 300 of the flock were yearlings, which, all wool-growers are aware, on account of deficiency of size, yield but light fleeces. But this so much exceeded any former yield, I was well persuaded it was to be ascribed to *warm shelters*. I forbore, however, to mention this in my last communication, preferring to wait until the present clip was off, but fully confirmed in the belief that my hopes would be realized of an increased average weight beyond that of last year. I am happy to say that my hopes were well founded, and have been more than confirmed. The number of my flock sheared amounted to 1751, and the entire product is 5082 lbs. making an average of over 2 lbs. 14 oz. per head. With all those, doubtless, who are inexperienced in growing of fine sheep this may seem not an extraordinary yield; but those who are, know that it is, and that fine fleeces and light go hand in hand. At all events, taking into view the same number of sheep, with the same proportion of yearlings, viz. 470, and the quality of wool, of which some judgment can be formed from the price it has commanded in the Boston market for cash, and stated in a former communication, I challenge any wool-grower, either in the state or out of it, to go beyond it.

But a few words here as regards the weight of fleece of Saxony sheep, in general, may be considered in connection as apposite.

I have been informed by Maj. Grant, of Walpole, N. H. who has as fine, if not the finest, flock of Saxons in the United States, that the average weight of his clips is but 2 1-2 lbs. and some years is scarcely beyond 2 1-4 lbs. per head. As regards the flock of Mr. Grove of Hoosack, which is exquisitely fine, it appears from a statement of his, that the average of his sheep is nearly or full 3 lbs. Considering the quality of his wool, it is a most extraordinary product. But the system of management of those gentlemen is perfect. Their sheep are closely housed during winter, and if I mistake not, are not exposed at all. In this particular I differ from them:—a space of 8 or 10 feet wide is always open to admit of mine going in or out at pleasure. I now call upon the doubtful and sceptical to appeal to

these gentlemen, and all others whose system of management are similar, and ascertain what would now be the condition of their flocks if they had not been adequately protected, and also to decide the point I have endeavored to maintain, viz:—whether protecting sheep will or will not increase the weight of fleece. I will pledge myself to say a unanimous affirmative will be the answer.

#### COOKED FOOD.

Why cooked food should be so much more nutritious for man or animals than that which is uncooked, has furnished matter for some inquiry among the observers of nature. That it is so, does not admit of a doubt. Every farmer knows this, though perhaps few act up to their knowledge in this respect. Corn ground and made into pudding is worth nearly as much again for fattening pork, as when fed whole; this the experiments of Mr. Colman and others prove; and a similar though perhaps not equal value, is given to potatoes, apples, or other kinds of food usually fed to pigs. In the northern countries of Europe where food for both man and beast is scarce, and the utmost economy is of course necessary, the practice of making oats or barley into bread for horses is practised to a considerable extent. Considerable quantities are made at a time, and little difficulty is found in the cool climate of the north in preserving them fit for use. It is calculated that the grain this way is equal to the weight of water used in manufacturing the bread or cakes, which is about one third of the weight of the original flour worked up. Cut hay, mixed with a large proportion of finely chopped straw, and some of these oat cakes broken up fine, constitutes the food of the horse or ox, and it is one on which they labor well and thrive abundantly.—The hull or bran of the oat is of course used with the flour.

Some light appears to have been thrown on the causes which render cooked food so much more valuable than raw, by the researches of Dutrochet, Dumas, and more lately Raspail, who has devoted much time, aided by the best of microscopic instruments to the discovery of the original nutritive particles in food, and the changes they undergo in the process of preparing for nutrition. According to this philosopher the nutritive matter in grain or roots, is composed of, or rather contained in smooth white globules, differing in size in different grains or roots. Thus in wheat they are 2 1000 parts of an inch; in the potato double this size—while in buckwheat they are only 1.10.000 part of an inch in diameter. Pure flour, or starch would seem to be but a mass of these globules in their natural state. Raspail ascertained that these minute globules consist of an envelope and an inclosed kernel, constituting the nutritive matter. These globules are insoluble or unalterable in cold water, but at a heat of 122° the kernel expands, and the envelope bursts, but without being decomposed. It is these floating envelopes that constitute the starch of the laundry. The investigations of these philosophers seem to have established the following facts as stated by Raspail:

1st. That the globules containing flour, meal, or starch, whether contained in grain or roots, are incapable of affording any nourishment as animal food, till they are broken.

2d. That no mechanical method of breaking or grinding is more than partially efficient.

3d. That the most efficient mode of breaking the globules, are by heat, by fermentation, or by the chemical agency of acids or alkalies.

4th. That the *dextrine* [the nutrient part] which is the kernel as it were of each globule, is alone soluble, and therefore alone nutritive.

5th. That the envelope or shells of the globules, when reduced to fragments by mechanism or heat, are insoluble, and therefore not nutritive.

6th. That, though the fragments of these shells are not nutritive, they are indispensable to digestion, either from their distending the stomach and bowels, or from some other causes not understood, it having been proved by experiment that concentrated nourishment, such as cane sugar, essence of beef, or osmazome, cannot long sustain life without some mixture of coarser and less nutritive food.

7th. That the economical preparation of all food containing globules of secula, consists in perfectly breaking the shells, and rendering the kernel or *dextrine* contained in them soluble, and digestible, while the fragments of the shells are at the same time rendered more bulky, so as the more readily to fill the stomach.”—*Genesee Farmer*.

#### THE ROCKVILLE ACADEMY.

The Classical department of this institution under the care of the Rev. John Mines, is now open under the supervision of Mr. JOHN NEELY, a gentleman of high scholastic attainments, unexceptionable character and considerable experience in the instruction of youth.

The Trustees congratulate the patrons of the Academy, and the public, that the vacancy occasioned by the retirement of their late learned and venerated principal, has been so fortunately supplied.

The English departments of this school are under the control of two highly qualified and efficient instructors, Messrs. JOSEPH BRADDOCK and A. M'LEAN SCOTT.

Few Academies in the Country present as many claims to public patronage as this. The number, ability and experience of its Teachers, the variety and extent of their instructions, the health of the country which surrounds it, and the morals of the community in which it is situated, combined with the unusually moderate terms of tuition, concur to recommend it to parents and guardians.

#### Course of instruction in the Classical Department.

Latin and Greek Language—French if requested—the higher branches of Mathematics—Natural and Moral Philosophy—Geography, with use of maps and globes, &c.

English Department—Reading, Writing, Arithmetic, Grammar, Geography and Mathematics.

Terms of Tuition—in the Classical department, \$20 per annum. In the English departments, \$8 to 16 per annum.

Board, including washing, may be had in respectable private families for \$100.

By order of the Board,

JOSEPH H. JONES, President.

RICHARD J. BOWIE, Sec'y.

Rockville, Montgomery county, Md. Oct. 20, 1837.

#### GEASE AND TURKEYS.

The subscriber has for sale a few pair of those beautiful white Turkeys, so highly esteemed for sporting gentlemen's lawns. Also the large Westphalian Geese, from Richd. Barnet's stock, BOTH PURE WHITE.

ROBERT SINCLAIR, sen.

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Work for November—great sale of Tobacco—Lime-Corn—the Weevil—Peach Trees—implements for boys—Rust in Wheat—manual labor College—advantages of agricultural Societies—Facts in regard to state protection to agriculturists—Boston farm schools—choice selection of Apples—preserving winter Apples—on the depth of Ploughing—management of Sheep—cooked Food—advertisements—prices current.

## BALTIMORE PRODUCE MARKET.

*(P) These Prices are carefully corrected every Monday.*

	PER	FROM	TO
BEANS, white field,	bushel.	1 25	
CATTLE, on the hoof,	100 lbs	6 00	1 00
CORN, yellow	bushel	94	98
COTTON, Virginia,	pound	11	
North Carolina,	"	10	12
Upland,	"	10	12
Louisiana — Alabama	"	10	12
FEATHERS,	pound.	50	
FLAXED,	bushel.	1 37	1 50
FLOWER MEAL—Best wh. wh't flan.	barrel.	10 50	11 50
Do. do. baker's.	"	—	—
Superflour st. from stores	"	8 50	
" wagon price,	"	8 25	
City Mills, super.....	"	8 50	8 75
" extra	"	8 75	9 00
Susquehanna,	"	—	—
Rye,	"	—	—
Kiln-dried Meal, in hds.	hhd.	24 50	25 00
do. in bbls.	bbl.	5 25	5 50
GRASS SEEDS, whole red Clover,	bushel.	7 50	8 00
Kentucky blue	"	2 50	3 00
Timothy (herds of the north)	"	3 50	4 00
Orchard,	"	2 50	3 00
Tall meadow Oat,	"	3 00	
Herds, or red top,	"	1 00	1 25
HAY, in bulk,	ton.	12 00	15 00
HEMP, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
Hoof, on the hoof,	100 lb.	7 00	
Slaughtered,	"	—	—
HOPS—first sort,	pound.	9	
second,	"	7	
refuse,	"	5	
LIME,	bushel.	32	35
MUSTARD SEED, Domestic, —; blk.	"	3 50	4 00
OATS,	"	37	38
PEAS, red eye,	bushel.	—	—
Black eye,	"	75	1 00
Lady,	"	1 00	
PLASTER PARIS, in the stone, cargo,	ton.	—	3 50
Ground,	barrel.	1 62	
PALMA CHRISTA BEAN,	bushel.	—	—
RAGS,	pound.	3	4
RYE,	bushel.	85	88
Susquehanna,	"	—	none
TOBACCO, crop, common,	100 lbs	2 50	3 50
" brown and red,	"	4 00	6 00
" fine red,	"	8 00	10 00
" wrappery, suitable	"	10 00	20 00
for segars,	"	8 00	10 00
" yellow and red,	"	8 00	10 00
" good yellow,	"	8 00	12 90
" fine yellow,	"	12 00	16 00
Seconds, as in quality,	"	—	—
" ground leaf,	"	—	—
Virginia,	"	4 50	9 00
Rappahannock,	"	—	—
Kentucky,	"	4 00	8 00
WHEAT, white,	bushel.	1 90	1 95
Red, best	"	1 85	1 90
Maryland inferior	"	1 25	1 60
WHISKEY, 1st pf. in bbls.,	gallon.	39	40
" in hds.,	"	—	37
" wagon price,	"	bbls.	30
WAGON FREIGHTS, to Pittsburgh,	100 lbs	1 50	—
To Wheeling,	"	1 75	—
WOOL, Prime & Saxon Fleeces,	pound.	40 to 50	20 22
Full Merino,	"	35	40 18 20
Three fourths Merino,	"	30	35 18 20
One half do.	"	25	30 18 20
Common & one fourth Meri.	"	25	30 18 20
Pulled,	"	28	30 18 20

## MORUS MULTICAULIS TREES.

The subscriber has from 25,000, to 30,000 Morus Multicaulis trees now growing at his residence, with roots of 1, 2, and 3 years old, which will be ready for sale this fall, and which he will sell on moderate terms.

EDWARD P. ROBERTS.

Baltimore, Md.

## BALTIMORE PROVISION MARKET.

	PER	FROM	TO
APPLES,	barrel.	—	—
BACON, hams, new, Balt. cured.	barrel.	13	13 1/2
Shoulders, do.	pound.	10 1/2	10 1/2
Middlings, do.	"	do	do
Assorted, country,	"	9	9 1/2
BUTTER, printed, in lbs. & half lbs.	"	20	25
Roll,	"	—	—
CIDER,	barrel.	—	—
CALVES, three to six weeks old.	each.	5 00	6 00
Cows, new milk,	"	25 00	40 00
Dry,	"	9 00	12 00
CORN MEAL, for family use,	100 lbs	2 06	2 12
CHOP RYE,	"	—	1 75
Eggs,	dozen.	18	—
FISH, Shad, No. 1, Susquehanna,	barrel.	6 75	—
No. 2,	"	6 50	—
Herrings, salted, No. 1,	"	2 75	2 87
Mackerel, No. 1, ——No. 2	"	9 00	10 00
No. 3,	"	4 75	—
Cod, salted,	cwt.	3 00	3 25
LARD,	pound.	9	10

## BANK NOTE TABLE.

Corrected for the Farmer & Gardener, by Samuel Winchester, Lottery & Exchange Broker, No. 94, corner of Baltimore and North streets.

## VIRGINIA.

Farmers Bank of Virg.	1 1/2
Branch at Baltimore,	do
Other Branches,	do
Bank of Virginia,	do
Branch at Fredericksburg	do
Petersburg,	1 1/2
Norfolk,	1 1/2
Winchester,	1
Lynchburg,	1 1/2
Danville,	1
Bank of the Valley,	1
Salisbury,	2 per ct. dia.
Cumberland,	3
Millington,	do
DISTRICT.	—
Washington,	—
Georgetown,	—
Banks, &c. p.c.	—
Alexandria,	—
PENNSYLVANIA.	—
Philadelphia,	1 1/2
Massachusetts,	3 1/2
Chambersburg,	1
Gettysburg,	do
Pittsburg,	3
York,	1
Other Pennsylvania Banks,	4
Delaware [under \$5],	5
Do. [over 5],	6
Michigan Banks,	10
Canadian do.	10

## KENTUCKY BLUE GRASS SEED.

Just received from the South West a lot of Kentucky Blue Grass Seed. This grass is particularly desirable for pastures and for hay, and forming fine green or rather blue lawns, &c.

R. SINCLAIR, Jr. & Co.  
Light, near Pratt street, Balt.

Sept. 10.



## MARYLAND AGRICULTURAL REPOSITORY.

Robert Sinclair, jr. & Co.  
Light near Pratt street Wharf, offers for sale,

CYLINDRICAL STRAW CUTTER, adapted to horse or manual power. These boxes are so constructed as to be capable of cutting cornstalks and fodder, tangled hay, &c. with great despatch; Thus enabling the farmer to realize profit by feeding to his cattle his corn stalks, which would otherwise in a great measure be lost. As regards quality and effect, these machines now stand A No. 1, no cutting machine having been introduced to the public equal in power.

The Size and Price are as follows, viz,  
11 inch Boxes, \$30, extra Knives for do. per sett \$4,  
14 " " 45, " " " " 5,  
20 " " 75, " " " " 8,  
CORN SHELLERS—hand machines \$20, horse do.

40, 1500 PLOUGHES, of various sizes and patterns, among which are the SOUTHERN FLUSHING and CULTIVATING PLOUGHES; also SIDE HILL PLOUGHES, DOUBLE MOULD BOARD PLOUGHES, &c. Prices 4, 6, a \$15 each.

CULTIVATORS for CORN, COTTON and TOBACCO. Prices from 5 a 6 50 each.

COTTON GINS, made to order at 50 a \$150, each.

DRILL and SOWING MACHINES at 6 20 a \$100 each.

FARMING and HARVEST TOOLS of every description, FANCY and COMMON GARDEN TOOLS, OX YOKES and BOWS, GRUBBING HOES, BRIAR HOOKS, CASTSTREL AXES, &c. &c.

## SEED DEPARTMENT.

In this department is constantly kept for sale, SEED GRAIN and other FIELD SEEDS, SEED POTATOES, and an extensive assortment of GARDEN SEEDS, selected from the most respectable European Seed marts and from our SEED GARDENS near this city.

## TREES AND PLANTS.

Supplied from R. Sinclair, Senr.'s extensive NURSERIES in the vicinity of this city, where TREES of good size can be procured and warranted to produce as represented.

Orders from persons residing at a distance will be promptly and carefully attended to when the cash is remitted by letter or satisfactory reference furnished.

## MULBERRY TREES.

In addition to the 200,000 Morus Multicaulis and other varieties of Mulberry Trees, already advertised by us, we have the following—

20,000 Brussa Mulberry, 5 to 7 feet high, with large leaves and very hardy, and 10,000 of smaller size.

25,000 of the variety called CHINESE MULBERRY.

Orders per mail will meet prompt attention, and priced catalogues of these and of all kinds of Fruit and Ornamental Trees, Shrubs and Plants, Bulbous Roots, Garden, Agricultural and Flower Seeds, will be sent to every applicant.

WM. PRINCE & SON.

Linen Garden and Nurseries, near N. York.

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## MORUS MULTICAULIS.

The subscriber has now growing at his residence about 2 miles east of BALTIMORE, MD. between 25,000 and 30,000 Morus Multicaulis trees, which are ready for sale.

EDWD. P. ROBERTS.

## A DURHAM BULL FOR SALE.

UNCAS, a beautiful white Bull of the improved Durham short-horn breed, 3 years old, will be sold a bargain, \$250, as his owner, desirous of changing his cross-breed he designates her offspring as half Durham. His sire was a noble animal, out of an imported cow, and got in England by one of the Colling's bulls. To any gentleman who may desire an improving cross, and who may be averse to give the higher price of the full bred Durhams, this calf offers an excellent opportunity, as he has all the fine points of the latter, and would be taken by an incompetent judge for a full bred. His price is \$30—his age 5 weeks old.

EDWD. P. ROBERTS,  
Baltimore, Md.

Applications by letter to be post-paid. Address  
s 29 EDWD. P. ROBERTS, Baltimore, Md.